

AMENDMENTS TO THE CLAIMS:

Claims 65-93 are canceled without prejudice or disclaimer. Original claims 1-64 were previously cancelled without prejudice. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-93 (Cancelled.)

Claim 94.(New.) A method of preparing a dough, comprising:

- a) testing at least one lipolytic enzyme for hydrolytic activity towards a C₄-C₈ acyl bond in a triglyceride, hydrolytic activity towards a C₁₆-C₂₀ acyl bond in a triglyceride, hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid,
- b) selecting a lipolytic enzyme having hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid, and having a ratio of hydrolytic activity towards the C₁₆-C₂₀ acyl bond and the C₄-C₈ acyl bond which corresponds to a SLU/LU ratio of at least 3, and
- c) adding the selected lipolytic enzyme to the dough.

Claim 95.(New.) The method of claim 94, further comprising preparing a baked product from the dough.

Claim 96.(New.) A method for identifying a lipolytic enzyme suitable for baking, comprising:

- a) testing at least one lipolytic enzyme for hydrolytic activity towards a C₄-C₈ acyl bond in a triglyceride, hydrolytic activity towards a C₁₆-C₂₀ acyl bond in a triglyceride, hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid,
- b) selecting a lipolytic enzyme having hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid, and having a ratio of hydrolytic activity towards the C₁₆-C₂₀ acyl bond and the C₄-C₈ acyl bond which corresponds to a SLU/LU ratio of at least 3.

Claim 97.(New.) A method of preparing a lipolytic enzyme variant for use in baking, which method comprises:

- a) selecting a parent lipolytic enzyme,

- b) making at least one alteration which is an insertion, a deletion or a substitution of an amino acid residue in the lipolytic enzyme to obtain a lipolytic enzyme variant,
- c) screening for a lipolytic enzyme variant which compared to the parent lipolytic enzyme has:
 - i) a higher ratio selectivity for long-chain fatty acyl groups,
 - ii) a higher activity on digalactosyl diglyceride, and
 - iii) a higher phospholipase activity, and
- d) preparing the lipolytic enzyme variant.

Claim 98.(New.) The method of claim 97, comprising screening for a lipolytic enzyme variant having a ratio of activity towards C_{18} - C_{20} acyl bond and C_4 - C_8 acyl bond which corresponds to a SLU/LU ratio of at least 3.

Claim 99.(New.) A method of preparing a lipolytic enzyme variant for use in baking, which method comprises

- a) subjecting a DNA sequence encoding a lipolytic enzyme to random mutagenesis,
- b) expressing the mutated DNA sequence obtained in step (a) in a host cell, and
- c) screening for host cells expressing a lipolytic enzyme variant which compared to the parent lipolytic enzyme has:
 - i) a higher ratio selectivity for long-chain fatty acyl groups,
 - ii) a higher activity on digalactosyl diglyceride, and
 - iii) a higher phospholipase activity, and
- e) preparing the lipolytic enzyme expressed by the host cells.

Claim 100.(New.) The method of claim 100, comprising screening for a lipolytic enzyme variant having a ratio of activity towards C_{18} - C_{20} acyl bond and C_4 - C_8 acyl bond which corresponds to a SLU/LU ratio of at least 3.